



## MENU // MADE TO SHARE

LUNCH EVERYDAY, 11.30AM - 3PM  
DINNER THURSDAY - SATURDAY, 6PM - 8PM

### TAPAS

SIGNATURE FRIES / V GF	15
<i>With truffle oil, topped with parmesan and freshly chopped parsley</i>	
FRIED CALAMARI / GF	16
<i>With garlic, chilli and lemon myrtle sumac aioli</i>	
CHARGRILLED CORN RIBS / V GFO	16
<i>Served with spicy chipotle mayonnaise and parmesan</i>	
WHIPPED FETTA DIP / V GFA	16
<i>Toasted sesame seeds, fresh mint, almonds, honey, olive oil and chilli flakes served with pita bread</i>	
FRIED HALOUMI / V	20
<i>Crumbed haloumi fries drizzled with warmed local honey, peach relish, rocket and fresh lemon. <u>Staff favourite!</u></i>	
POPCORN CHICKEN / GF	20
<i>Bite sized chicken with citrus, lemon myrtle and sumac aioli</i>	
SA PRAWNS / GFA	22
<i>Tossed in Chenin Blanc, garlic, chilli, pepper berry served with Turkish toast</i>	

### PIZZA

MARGHERITA / V VGA	24
<i>Tomato sauce, fior di latte and basil</i>	
AMERICANA	26
<i>Tomato sauce, fior di latte, smoked ham, salami and mushrooms</i>	
SALAME PICCANTE	26
<i>Tomato sauce, mozzarella and spicy pepperoni</i>	
VEGETARIAN / V VGA	26
<i>Tomato sauce, Italian tomatoes, olives, red onion, mushrooms, capsicum, feta, garlic, oregano</i>	
LAMB AND FETA	30
<i>Tomato sauce, fior di latte, slow cooked lamb shoulder, olives, cherry tomatoes, onions topped with feta and herb yoghurt</i>	
GLUTEN FREE BASE	4

### PLATTERS

DISTILLER'S BOARD / GFA	45
<i>Handcrafted meats, cheddar cheese, cornichons, smoked almonds, Vale Ale beer pickled veg, pickled onions, house apricot carrot relish, apple wedges and toasted Turkish bread.</i>	

GF = Gluten Free // GFA = Gluten Free Available // V = Vegetarian // VG = Vegan // VGA = Vegan available

Please advise our staff of any allergies or dietary requirements when ordering. While gluten-free options are available, we cannot guarantee a completely allergen-free environment. 15% Surcharge on Public Holidays



## MENU // SUMMER SCHOOL HOLIDAYS

LUNCH EVERYDAY, 11.30AM - 3PM  
DINNER THURSDAY - SATURDAY, 6PM - 8PM

### MAINS

HASSELBACK BUTTERNUT PUMPKIN / GF V DF VG <i>Roasted butternut pumpkin drizzled with Tahini, pomegranate, almonds, mint and jalapenos</i>	26
BRISKET BURGER / GFA <i>Served on brioche bun with bacon jam, cheese, truffle mayo and fries</i>	28
SA COORONG MULLET FISH AND CHIPS <i>Vale ale beer battered with chips, salad, house-made tartare sauce and lemon</i>	28
KING PRAWN PASTA / GFO <i>Pacific Ocean King prawns in a parmesan cream sauce, linguine and spring onion</i>	36
BBQ STICKY PORK RIBS / GF <i>400g rack of baby back ribs in house rub with Beenleigh Spiced Rum Sticky sauce, corn bread muffin and fries</i>	42

### SIDES

SANTORINI SALAD / GF V <i>Tomato, cucumber, red onion, mint, dill, parsley, capers, parmesan and olive oil dressing</i>	15
SIGNATURE FRIES / V GF <i>With Truffle Oil, Parmesan &amp; Freshly Chopped Parsley</i>	15

### KIDS

9 INCH PIZZA / GFA <i>Ham and cheese</i>	15
HOUSE-MADE CHICKEN NUGGETS <i>Crispy chicken breast served with fries and tomato sauce</i>	15
LINGUINE BOLOGNESE <i>Linguine served in Bolognese sauce with cheese</i>	15
KIDS FISH GOUJONS <i>Bite sized crumbed fish pieces served with fries</i>	15
ICECREAM SUNDAE <i>With Chocolate or strawberry topping</i>	10

### DESSERT

ETON MESS / GFO <i>Meringue shards, lightly whipped cream, macerated strawberries and strawberry sauce</i>	18
SUMMER BERRY TART <i>With lemon mascarpone cream, Madagascar vanilla ice cream and fresh mint</i>	18
GALWAY PIPE TAWNY TASTING <i>A beautiful array of Tawny best served on their own or alongside a delicious dessert. Grand Tawny 12YO Bourbon Tawny 10YO Rare Tawny 25YO</i>	20

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